

CDC/Vessel Sanitation Program
 1850 Eller Drive – Suite 101
 Ft. Lauderdale, FL 33316
 USA

Dear Sir:

The following actions have been taken to correct each of the deficiencies noted during the periodic inspection of the M/V Palm Beach Princess on June 2, 2002 at the Port of Palm Beach:

Item No.	Reference No.	Site	Results
1	22	Galley – Pot washing	1. Soiled dishes were stored above rinse and sanitize compartments of three-compartment sink. 2. Wash water was extremely soiled. Carry over of food grease was noted on the surface of the rinse water. 3. Pre-wash stations improvements options should be examined because an adjacent food prep sink in the galley was noted during this inspection being used for pre-wash operation.
			Corrective action: 1. We will retrain our galley utility and ensure that soiled dishes are not inadvertently placed above rinse and sanitize compartments. 2. We will fabricate an additional sink on the right end portion of the pot washing sink series. We will introduce a drain pipe 4 inches below the rim of the scrap sink so water from the scrap sink will not overflow into the wash, rinse and sanitize compartments.
2	22	Galley – Dishwashing	Cups placed on conveyor dishwasher belt were not tall enough to trigger sanitizing rinse as they were passing under it. Other ware fully triggered cycle prior to them entering this section of the machine.
			Corrective action: We will fully implement the use of the glass washing machine for the washing of cups and glasses. Only plates will be washed in the dishwashing conveyor.
3	18	Provisions	Raw poultry was found stored above ready-to-eat food including ice cream in the walk-in cooler.
			Corrective action: We will retrain our butchers and storekeepers on the proper storage of ready-to-eat food items vis a vis raw food (in general).
			Standard Operating Procedure: Raw food products must be stored separately (ie., in a separate compartment) from cooked ready-to-eat food products.
			Monitoring Procedure: 1. After every food provision, the Head Storekeeper will review proper piling and storage of ready-to-eat

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			<p>food products and raw food products.</p> <p>2. The First Steward will also check compliance to this requirement from time to time.</p>
4	34	Provisions	<p>Evaporator drain in produce walk-in cooler was not draining.</p> <p>Corrective action:</p> <ol style="list-style-type: none"> 1. We have already decongested the clogged drain. 2. We will continue to monitor our equipment and ensure that they are in good repair conditions in compliance with USPH requirements.
5	20	Food Service General	<p>Insides of food equipment in food contact and splash areas were not constructed to be easily cleanable.</p> <p>Corrective action: We will continue to maintain the cleanliness of our equipment in compliance with USPH requirements.</p>
6	21	Food Service General	<ol style="list-style-type: none"> 1. Outside of food equipment in non-food contact and splash areas were not constructed to be easily cleanable. 2. Sensors of the reach-in cooler thermometers were not installed in warmest location in the unit. <p>Corrective action:</p> <ol style="list-style-type: none"> 1. We will continue to maintain the cleanliness of our equipment in compliance with USPH requirements. 2. Sensors of the reach-in cooler thermometers are now installed in warmest location in the unit.
7	33	Food Service General	<p>Decks, bulkheads, and deck heads in food preparation, storage, and service areas had cracked and missing tiles, gaps, holes, and open seams. Attached cables and pipelines also make these areas difficult to clean.</p> <p>Corrective action: We will continue to maintain the cleanliness of our equipment in compliance with USPH requirements.</p>

Sincerely,

Capt. Alan McCarty
Master
MV Palm Beach Princess